

Nicchia

NV Lambrusco di Modena DOC - Slightly Sweet
Emilia-Romagna, Italy



Type:	Red Sparkling Red
Ingredients:	Salamino, Marani, Grasparossa
Region:	Emilia-Romagna, Modena Ravarino
Vineyard Size:	23 ha
Planted:	1990
Total Production:	4,500 cases
Soil:	Alluvial soil
Climate:	Summers are warm and mostly clear, while winters are very cold and partly cloudy. Throughout the year, temperatures typically range from 32°F to 88°F, rarely dropping below 25°F or exceeding 95°F.
Fermentation:	Brief cold maceration followed by vinification using the Charmat method.
Winemaker:	Mr Carafoli
Fining/Filtration:	Natural

RS	43 g/L	ABV	8.90%	S02	85 mg/L	Sizes	750ml
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ABOUT THIS BOTTLE

Bright red in color, this wine features soft carbonation, making it an exceptionally enjoyable drink. The nose is bursting with fresh pomegranate, cranberry, and cherry, while well-rounded tart flavors carry through on the palate. A sparkling, medium-sweet wine with a deep ruby-red hue and a fruity fragrance, Nicchia Lambrusco pairs beautifully with desserts. It also makes the perfect accompaniment to stews cooked in the agrodolce style, where sweet and sour flavors harmonize.